

IN THE CLAIMS

Please amend the claims as follows:

Claims 1-23 (Canceled)

Claim 24 (New): A process for reducing the presence of microorganisms in a liquid food product comprising:

a) pressurizing a liquid food product in a continuous pressurizing circulating system comprising a dynamic high pressure homogenizer;

b) passing said liquid food product at least three times through said dynamic high pressure homogenizer at temperature that does not denature said liquid food product, wherein said dynamic high pressure homogenizer reduces the number of viable microorganisms in said liquid food product by increased flow rate and pressure drop bringing about shear stresses, cavitation, turbulence, and/or impingement, and

c) collecting a liquid food product with a reduced number of microorganisms that has not been denatured by the temperature in said continuous pressurizing circulating system.

Claim 25 (New): The process of Claim 24, wherein said liquid food product is a dairy product.

Claim 26 (New): The process of Claim 24, wherein said liquid food product is milk.

Claim 27 (New): The process of Claim 24, wherein said liquid food product is juice.

Claim 28 (New): The process of Claim 24, wherein said liquid food product is liquid food fat.

Claim 29 (New): The process of Claim 24, wherein said liquid food product is oil.

Claim 30 (New): The process of Claim 24, wherein said liquid food product is water.

Claim 31 (New): The process according to Claim 24, wherein the pressure of said continuous pressurizing circulating system of step a) is between about 50 MPa to 500 MPa (7,250 psi – 72,500 psi).

Claim 32 (New): The method according to Claim 24, wherein the pressure of said continuous pressurizing circulating system of step a) is between about 100 MPa to 300 MPa (14,500 psi – 43,500 psi).

Claim 33 (New): The process of Claim 24, wherein the dynamic high pressure homogenizer has the structure of the Emulsiflex-C5 or Emulsiflex C160 homogenizer.

Claim 34 (New): The process of Claim 24, wherein said liquid food product is passed through the dynamic high pressure homogenizer at a temperature ranging from 4°C to 55°C.

Claim 35 (New): The process of Claim 24, wherein said liquid food product is passed through the dynamic high pressure homogenizer at a temperature ranging from 25°C to 60°C.

Claim 36 (New): The process of Claim 24, wherein said liquid food product is passed through the dynamic high pressure homogenizer at least five times.

Claim 37 (New): The process of Claim 24, wherein the microorganisms in the liquid food product are selected from the group consisting of bacteria, fungi, mould, bacteriophage, protozoan, and virus.

Claim 38 (New): The process of Claim 24, wherein said microorganisms comprise *Listeria monocytogeneses*.

Claim 39 (New): The process of Claim 24, wherein said microorganisms comprise *Listeria monocytogeneses* and wherein the liquid food product collected in c) has at least 2 to 8 logs fewer *Listeria monocytogeneses* than the liquid food product introduced into a).

Claim 40 (New): The process of Claim 24, wherein said microorganisms comprise *Salmonella enteritidis*.

Claim 41 (New): The process of Claim 24, wherein said microorganisms comprise *Salmonella enteritidis* and wherein the liquid food product collected in c) has at least 2 to 8 logs fewer *Salmonella enteritidis* than the liquid food product introduced into a).

Claim 42 (New): The process of Claim 24, wherein said microorganisms comprise *Escherichia coli*.

Claim 43 (New): The process of Claim 24, wherein said microorganisms comprise *Escherichia coli* and wherein the liquid food product collected in c) has at least 2 to 8 logs fewer *Escherichia coli* than the liquid food product introduced into a).